

Oktoberfest 2025

BEERS ON TAP 12 oz. | 16 oz. | 32 oz. | Das Boot 2L

Weihenstephaner Dunkel

Freising, Germany

Spaten

Munich, Germany

Edelweiss Pilsner

Trumer Pils Salzburg, Austria

Weihenstephaner Vitus

Freising, Germany

Hacker Pshorr Weiss

Munich, Germany

Krombacher

Germany

Paulaner Lager

Munich, Germany

Hofbrau Oktoberfest

Munich, Germany

Hofbrau

Munich, Germany

Hofbrau Dunkel

Munich, Germany

Paulaner Oktoberfest

Munich, Germany

Spaten Oktoberfest

Munich, Germany

Oberdorfer Festbier

Kempten, Germany

Stella Artois

Leuven, Germany

Stiegl

Salzburg, Germany

Yuengling

BEER FLIGHTS Four Beers, 4 oz. each

Choose Your Own Flight -- \$10

BOTTLED BEER

Miller Lite -- \$4

Clausthaler Original (non-alcoholic) -- \$4

Schofferhofer (Grapefruit Beer) -- \$6.50

Angry Orchard Cider -- \$6

Stiegl Raspberry Radler -- \$7

WHITE WINES

GERMANY AND AUSTRIA

Kerzel Kerner Spatlese Rheinhessen, Germany

Sweet, bright with notes of apple. Pairs well with salmon

G -- \$10 B -- \$40

Schmitt Söhne Riesling Rheinhessen, Germany

Sweet, crisp with a fine fruitiness. Pairs well with weiner schnitzel

G -- \$9.50 B -- \$38

Loess Gruner Veltliner Wachau, Austria

Medium bodied with notes of citrus and green apple. Pairs well with the Edelweiss platter

G -- \$12 B -- \$48

USA, NEW ZEALAND, ITALY

Seven Daughters Moscato Venero, Italy

Well-balanced with a refined fruitiness. Pairs well with cheesy spätzle

G -- \$10 B -- \$40

Charles Smith Eve Chardonnay Columbia Valley, Washington

Fresh and crisp, with hints of apple. Pairs well with jaeger schnitzel

G -- \$9 B -- \$36

Kim Crawford Sauvignon Blanc Marlborough, New Zealand

Fresh and zesty with notes of citrus and tropical fruit. Pairs well with pork schnitzel

G -- \$13 B -- \$52

Mezzacorona Pinot Grigio Alto Adige, Italy

Crisp green apple and honeysuckle notes. Pairs well with the Edelweiss Salad

G -- \$9 B -- \$36

RED WINES

GERMANY AND AUSTRIA

Kellerbruder Sweet Red Mosel, Germany

Smooth, velvety and sweet. Pairs well with wurst platter

G -- \$9.50 B -- \$38

Johannes Wolfdornfelder Halbtrocken Rheinhessen, Germany

Full bodied with red fruit notes. Pairs well with schweinshaxe

G -- \$11.50 B -- \$46

USA

Meiomi Pinot Noir Sonoma, California

Well-balanced with a refined fruitiness. Pairs well with beef stroganoff

G -- \$13 B -- \$52

Josh Cellars Cabernet Craftman's Collection Napa, California

Rich with dark fruits and a spicy smooth finish. Pairs well with rouladen

G -- \$9.50 B -- \$38

SEKT - SPARKLING WINE

HENKELL TROCKEN Rheingau, Germany

MIONETTO PROSECCO Veneto, Italy

Split 9

Split 12

Please no substitutions during Oktoberfest! \$5 plate sharing charge. 3.5% Credit card fee added to check.
20% Gratuity for all parties of 6 or more. No separate checks. Voucher/coupons not accepted during Oktoberfest.

Oktoberfest 2025

DESSERT

Apfelstrudel -- \$10

A German delight! Thin sheets of flaky pastry rolled around fresh apple and nuts served with French vanilla ice cream and caramel sauce and whipped cream

German Chocolate Cake -- \$10

slice Decadent chocolate cake with toasted coconut and pecans glazed with a velvety ganache

Flour-less Chocolate Cake -- \$8

Rich chocolate cake (Gluten-Free)

Black Forest Cake -- \$12

Chocolate sponge cake with a rich cherry filling

Root Beer Float -- \$10

Berghoff root beer, a scoop of sweet creamy French vanilla ice cream served in a chilled stein

Carrot Cake -- \$9

Stacked layered cake with raisins, nuts and cream

Kids Sundae -- \$3

French vanilla ice cream, chocolate sauce, whipped cream and a cherry on top

Add one scoop vanilla ice cream -- \$3

Two Scoop Ice Cream Sundae -- \$7

Chocolate or caramel sauce, whipped cream and a cherry on top **A la mode 1 scoop -- \$3**

Bienenstich -- \$7

Sweet yeast dough topped with caramelized almonds and filled with a vanilla cream (limited availability)

COCKTAILS

Hofbrau Himbeere -- \$9

Classic Hofbrau beer, a hint of raspberry syrup, finished with a fresh orange slice

Black Forest Manhattan -- \$14

Makers Mark bourbon, sweet vermouth, Edel-Kirsch liqueur served over ice

Bismark Martini -- \$15

Triple distilled German vodka flavored in ashwood, chilled straight up and garnished with a Gouda stuffed olive

German Old Fashion -- \$15

Asbach Uralt brandy, bitters, sugar and a triple fruit mull of lemon, orange and cherry

Salzberg Sunset -- \$12

Peach vodka, triple sec, cranberry juice and sour mix finished with a full fruit medley of orange, cherry and lime

German Chocolate Alexander -- \$15

Asbach Uralt brandy, dark creme de cacao, amaretto, frangelico, chocolate syrup swirl, and vanilla bean ice cream

White Sangria -- \$9

White Claw Berry -- \$7

Carbliss Cranberry -- \$7

Carbliss Lemon Lime -- \$7

DIGESTIFS

Schnapps -- \$6

Apfel flimm (apple) or pflaume flimm (plum)

Hot Coffee with Liquor -- \$12

Your choice of Baileys, Sambuca, Amaretto or Kahlua

Gluhwein -- \$10

Warm mulled wine with a cinnamon stick

Hot Chocolate with Creme de Menthe -- \$8

Topped with whipped cream

Kuemmerling -- \$4